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December 5, 2023



Slow Cooker Baked Potatoes

Slow Cooker Baked Potatoes Recipe

Slow cooked baked potatoes infused with olive oil, kosher salt, and pepper. They're soft, tender, and melt in your mouth delicious! Get a restaurant-quality baked potato at home in your crockpot! Enjoy them as-is or with your favorite toppings.

INGREDIENTS

- 8 russet potatoes
- 2 tablespoons olive oil
- 1 tablespoon kosher salt
- ½ teaspoon

INSTRUCTIONS

1. Scrub the potatoes well under cold water. Pat the potatoes dry with a paper towel.
2. Place the potatoes on a sheet tray and pierce the skin with a fork.
3. Brush the potatoes with olive oil and sprinkle with salt and pepper. I like to rub the salt and pepper into the skin to make sure it sticks.
4. Tear off pieces of foil and wrap the potatoes individually in foil. Place them in the slow cooker. Cover and cook on LOW for 7-8 hours or HIGH for 4-5 hours.
5. Unwrap or slice through the foil and add your favorite toppings.